

PERFECT MARGARITA

Made just the way the map says it should be.

Margaritaville Gold and Silver Tequila, triple sec, Bols®

Orange Curaçao and lime juice on the rocks...

for margarita aficionados only

UPTOWN TOP SHELF MARGARITA

You'll be cruisin' on a delicious wave of Jose Cuervo®
Tradicional Reposado Tequila, Cointreau® Orange Liqueur,
our house margarita blend topped with a Gran Gala®
Orange Liqueur float. Served on the rocks.

LAST MANGO IN PARIS

Not to be confused with a movie of a similar title! Made with our Margaritaville Last Mango Tequila, Cointreau® Orange Liqueur, cranberry juice and our house margarita blend. Served on the rocks

FINS TO THE LEFT

Margaritaville Silver Tequila, Bols® Blue Curacao and our house margarita blend. Served on the rocks





BLACKBERRY MOONSHINE MARGARITA

Buddy had 8, I suggest starting off with 1! Ole Smoky®
White Lightnin' and Blackberry Moonshine with our house
margarita blend. Served on the rocks

LIGHTNIN' STRIKE

Ole Smoky White Lightnin' Moonshine, Margaritaville Spiced Rum, Cruzan® Hurricane Proof Rum, agave nectar, pineapple and orange juices with our house sweet & sour.

Served on the rocks



WHO'S TO BLAME®

Some people claim that there's a woman to blame, but I know... Our traditional house margarita made with Margaritaville Gold Tequila, triple sec and our house margarita blend. Served frozen or on the rocks

WATERMELON MARGARITA

Margaritaville Silver Tequila, triple sec, watermelon purée and our house margarita blend. Served on the rocks

LIVIN' IT UP

Casamigos[®] Blanco Tequila, Cointreau[®] Orange Liqueur, fresh lime and orange juices, agave nectar and pasteurized egg whites**. Served on the rocks

BLUEBERRY POMEGRANATE MARGARITA

Margaritaville Silver Tequila, Co<mark>int</mark>reau® Orange Liqueur, blueberry pomegrana<mark>te</mark> purée and our house margarita blend. Se<mark>rve</mark>d on therocks

TROPICAL FRUIT MARGARITA

Margaritaville Gold Tequila, triple sec and your choice of all-natural fruit purée: strawberry, raspberry or mango. Served frozen



ENJOY YOUR SPECIALTY DRINK OR DRAFT BEER IN A 22 OZ
TAKE-HOME MARGARITAVILLE SOUVENIR BLENDER CUP

GET THE MOST OUT OF YOUR
BLENDER CUP WITH OUR REFILL OFFERS!



TSUNAMI

Ole Smoky® White Lightnin' and Hunch Punch Moonshine, our house sweet & sour with a splash of Sprite. Served on the rocks

TROPICAL THUNDER

Ole Smoky® Blackberry and Hunch Punch Moonshine, lemonade and blueberry pomegranate purée. Served on the rocks



5 O'CLOCK SOMEWHERE®

Give me a Hurricane before I go insane! Margaritaville Silver Rum and Paradise Passion Fruit Tequila, Cruzan® Hurricane Proof Rum, orange and pineapple juices with our house sweet & sour and a splash of grenadine. Served on the rocks

INCOMMUNICADO

Close your eyes and imagine you're there. Margaritaville Gold Tequila and Silver Rum, Margaritaville Triple Sec, Wheatley® Vodka, gin, our house sweet & sour, cranberry and pineapple juices with a splash of grenadine. Served on the rocks

BAHAMA MAMA

Get reggae with a blend of Margaritaville Spiced and Coconut Rums, Cruzan® Aged Dark Rum, Bols® Crème de Banana, pineapple and orange juices. Shaken and served over ice with a splash of grenadine. Served on the rocks

WATERMELON WAVE

Tito's[®] Handmade Vodka, watermelon puree and our house lemonade. Served on the rocks

AGAVE ESCAPE

Espolon[®] Blanco Tequila, Myers's[®] Original Dark Rum, coconut and mango purees, our house sweet & sour and a dash of bitters. Served on the rocks

LIME IN DA COCONUT

Bacardi[®] Lime, RumHaven[®] Coconut Rum, Coconut Berry Red Bull[®] and our premium citrus sweet & sour. Served on the rocks



TRANQUIL WATERS

This cool blue concoction of Cruzan® Mango Rum, blue curação, pineapple juice and mango. Served on the rocks

HAVANAS AND BANANAS

Havana Club[®] Añejo Clásico Rum, Baileys[®] Irish Cream, Bols[®] Crème de Banana, coconut purée and a float of Myers's[®] Original Dark Rum. Served frozen

DON'T STOP THE CARNIVAL

Take a trip to the islands with this tropical blend of Margaritaville Silver Rum blended with strawberry, banana and mango purée. Served frozen

RUM RUNNER

Myers's[®] Original Dark Rum blended with blackberry and banana purées and topped with Cruzan[®] Hurricane Proof Rum. Served frozen







LOADED LANDSHARK® Try a LandShark® Lager topped off with Margaritaville Island Lime Tequila

DRAFT

BUD LIGHT
MILLER LITE
MICHELOB ULTRA
14 OZ 20 OZ

LANDSHARK® 14 OZ 20 OZ

BLUE MOON
SAM ADAMS SEASONAL SELECTION
14 OZ 20 OZ

BUCKETS

Your choice of 5 bottles on ice: DOMESTIC PREMIUM SPECIALTY OR MIX IT UP



ASK YOUR SERVER FOR OUR WINE SELECTION

BOTTLE

BUD LIGHT • BUDWEISER
COORS LIGHT • MILLER LITE
MICHELOB ULTRA • O'DOUL'S
MICHELOB PURE GOLD
PABST BLUE RIBBON (16 OZ CAN)

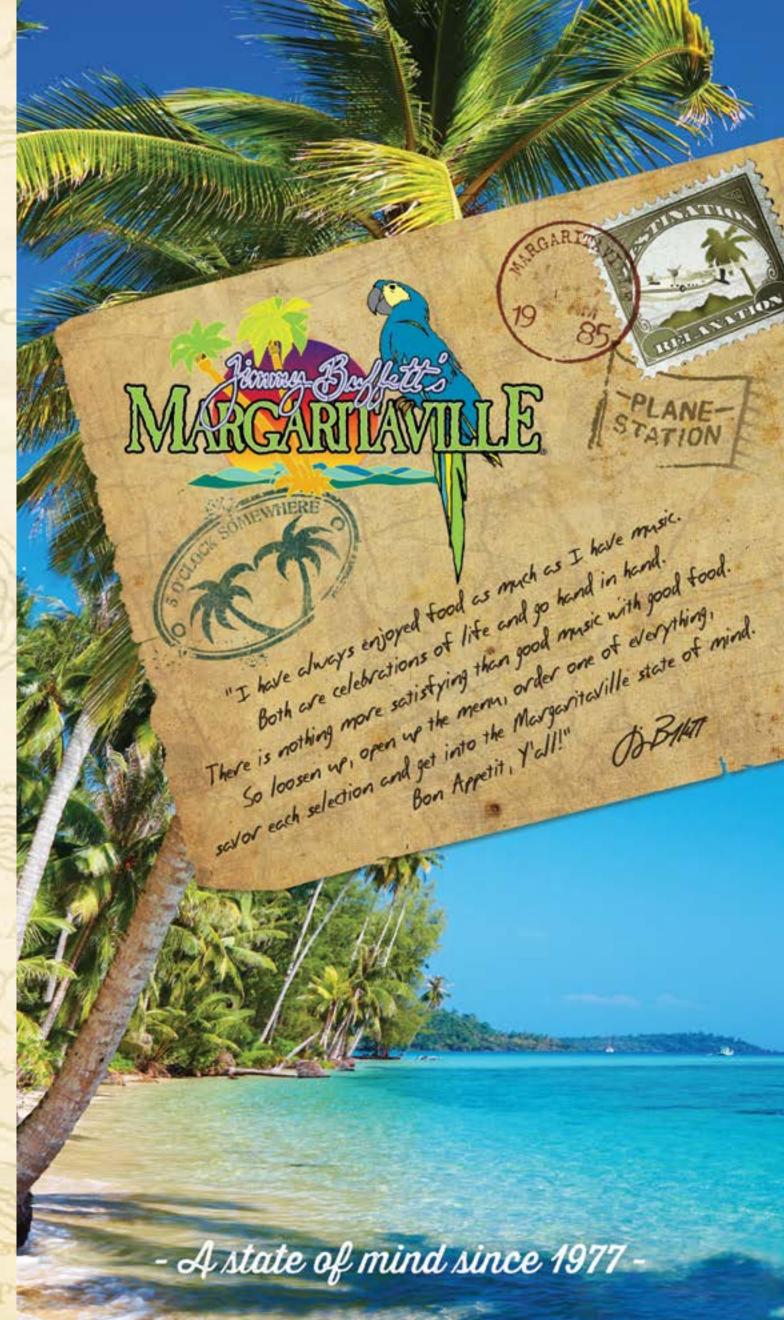
LANDSHARK®

CORONA • CORONA LIGHT
HEINEKEN • MODELO ESPECIAL
TRULY COLIMA BERRY
TRULY SEASONAL SELECTION

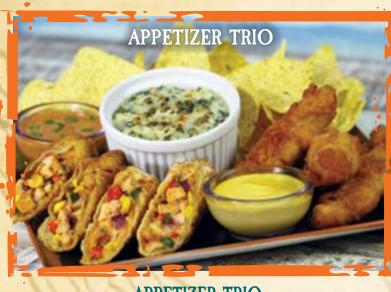
A STREET, STRE

ANGRY ORCHARD HARD CIDER SAMUEL ADAMS • FAT TIRE SAM ADAMS '76 CAN STELLA ARTOIS

ASK YOUR SERVER FOR OUR LOCAL AND SEASONAL SELECTION



**Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.



APPETIZER TRIO

Change your latitude with a sampling of our Hand-Battered Chicken Tenders, Caribbean Chicken Egg Rolls and Spinach &

ASIAGO CRAB & ARTICHOKE DIP A sharp asiago cream with crab meat and artichoke, served

with crostini bread

CARIBBEAN CHICKEN EGG ROLLS Caribbean spiced roasted chicken, corn, red peppers, onions

and shredded cheese served with chipotle aioli

PEEL & EAT SHRIMP

Tender shrimp simmered in beer with lemon and Old Bay® seasoning, served with cocktail sauce

AHI POKE NACHOS

Crisp wontons topped with Ahi Tuna, avocados, ponzu glaze, Thai chili sauce, shaved jalapeños, green onions, cilantro and sesame seeds**



VOLCANO NACHOS

Tortilla chips layered with chili, cheese, pico de gallo, fresh guacamole, sour cream and jalapeños

IUMBO PRETZEL

Served warm with our homemade queso

SPINACH & ARTICHOKE DIP

A traditional creamy dip, topped with Parmesan cheese and served with tortilla chips

WINGS

Fried crispy and tossed with your choice of Buffalo, BBQ, Teriyaki or Caribbean Jerk sauce. Served with celery sticks and ranch or bleu cheese

KEY WEST QUESADILLA

Flour tortilla, Oaxaca and Monterey Jack cheese served with sour cream, fresh guacamole and pico de gallo Add chicken Add steak

LAVA LAVA SHRIMP

Golden fried shrimp drizzled with our Thai chili sauce

FRIED PICKLES

Hand-breaded dill pickle chips, served with our ranch dipping sauce

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CHEESE

Pepperoni, mozzarella cheese, Parmesan cheese & tomato sauce

VEGGIE

Zucchini, red peppers, red onions, mushrooms, garlic, mozzarella cheese and tomato sauce

Mozzarella, Parmesan cheese & tomato sauce

CHICKEN

Chicken, caramelized onions, sun-dried tomato, arugula, mozzarella cheese & balsamic glaze

Grilled Chicken

Grilled Shrimp Skewe

Crab Cake

Sirloin Steak

SOUTHWEST SALAD

Mixed greens, black beans, roasted corn, diced tomatoes, peppers and fresh avocado tossed in southwestern vinaigrette topped with crispy tortilla strips and queso fresco

CAESAR SALAD Hearts of romaine tossed in creamy lime Caesar

dressing, topped with croutons and Parmesan cheese

SOUTHWEST SALAD WITH CHICKEN

TACO SALAD

Shredded iceberg lettuce, seasoned ground beef, cheddar and Monterey Jack cheese, diced tomatoes, black beans, diced cucumbers, roasted corn and avocado tossed in ranch dressing, topped with crispy tortilla strips, queso fresco and cilantro. Served with fresh guacamole and sour cream

FRIED CHICKEN SALAD

A blend of chopped iceberg and romaine lettuce, diced tomatoes and cucumbers tossed in our ranch dressing topped with cheddar and Monterey Jack cheese, croutons and our hand-battered chicken tenders



CHICKEN FAIITAS

Fajita chicken, roasted peppers and onions served with fresh guacamole, sour cream, fire-roasted salsa and flour tortillas

LANDSHARK® FISH & CHIPS

Hand-dipped in LandShark® batter, fried and served with jalapeño tartar sauce and French fries

TERIYAKI CHICKEN & SHRIMP

Teriyaki glazed chicken and shrimp served with grilled pineapple, island rice and Chef's choice of vegetable topped with sesame seeds

SEAFOOD MAC & CHEESE

Shrimp and lump crab meat with cavatappi pasta in a light cream sauce, topped with bread crumbs

FISH TACOS

Crisply fried in LandShark® batter wrapped in a flour tortilla and layered with grilled habanero cream sauce, fresh guacamole, shredded lettuce and mango pico de gallo. Served with black beans and rice

CRAB CAKES

Pan-seared jumbo lump crab cakes served with mashed potatoes, Chef's choice of vegetable and Cajun remoulade

TERIYAKI CHICKEN BOWL

Teriyaki marinated chicken, sautéed with grilled pineapple, broccoli, peppers and onions tossed in a teriyaki glaze, served over white rice

LOUISIANA CAJUN SHRIMP & GRITS

Cheddar cheese grits topped with sautéed shrimp and our signature Andouille sausage gravy

TERIYAKI SIRLOIN

All natural grain fed sirloin, grilled to order brushed with a Teriyaki glaze and served with mashed potatoes and Chef's choice of vegetable**

| IMMY'S | AMMIN' | AMBALAYA®

Cajun rice loaded with shrimp, chicken and Andouille sausage simmered in a spicy broth

HAND-BATTERED CHICKEN TENDERS

Our hand-battered chicken tenders served with French fries and your choice of Buffalo, honey mustard or **BBQ** sauce



FRENCH FRIES

ONION RINGS

T2-1019

MAC AND CHEESE

ISLAND RICE

MIXED GREEN SALAD

CAESAR SALAD

SWEET POTATO WAFFLE FRIES | JALAPEÑO MAC AND CHEESE

MASHED POTATOES

MARKET FRESH SEASONAL VEGETABLE BLACK BEANS

Gluten Free available with modification

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Add a side mixed green salad, a side Caesar salad or a shrimp skewer to any entrée.

CRISPY COCONUT SHRIMP

Jumbo shrimp crusted with coconut, fried and served with coconut ranch and French fries

JERK SALMON

Jamaican jerk marinated salmon served with white rice topped with fresh sautéed spinach and glazed with a Caribbean Jerk sauce

SEAFOOD COMBO

A sampling of our LandShark® Fish & Chips, Coconut Shrimp and Fried Shrimp served with French fries and coconut ranch, jalapeño tartar and Thai chili sauce

CATCH OF THE DAY

Grilled and served with island rice, Chef's choice of vegetable and mango salsa

NEW YORK STRIP STEAK

A 12oz New York strip served with mashed potatoes and Chef's choice of vegetable**

CHICKEN & BROCCOLI PASTA

Chicken and broccoli tossed with cavatappi pasta in an Alfredo cream sauce, topped with Parmesan cheese



BBQ RIBS

Fork tender baby back ribs seasoned and basted with signature BBQ sauce, served with French fries



DOUBLE CHEESEBURGER IN PARADISE®

Feed your carnivorous habit with our double stacked

signature Cheeseburger in Paradise**

CHEESEBURGER IN PARADISE®

Our signature burger topped with American cheese,

lettuce, tomato and pickles**

CHEDDAR BBQ BURGER.

Topped with cheddar cheese, applewood-smoked bacon,

lettuce and BBQ aioli**

Plant-based burger topped with cheddar cheese, lettuce

and tomato

Served with your choice of French fries

or mixed green salad. Substitute sweet

potato waffle fries or onion rings.

GRILLED CHICKEN SANDWICH

Topped with melted Monterey Jack cheese,

applewood-smoked bacon, lettuce and tomato

SIGNATURE FISH SANDWICH

Catch of the Day served grilled, blackened or fried, topped

with lettuce, tomato and a side of jalapeño tartar sauce

CRAB CAKE SANDWICH

Pan-seared jumbo lump crab cake topped with lettuce and tomato. Served with a side of Cajun remoulade

DESSERTS

HOMEMADE KEY LIME PIE

IMPOSSIBLE™ BURGER

DOUBLE CHEESEBURGER IN PARADISE®

Our custom blended, all natural burgers are cooked to order* with signature seasonings. Served with your choice of French fries or mixed green salad. Substitute sweet potato waffle fries, onion rings or a Gluten Free bun.

SUBSTITUTE YOUR PROTEIN TO **CUSTOMIZE YOUR BURGER**

Chicken Breast

Turkey Burger

GARLIC BACON BURGER

Topped with Swiss cheese, shredded lettuce, applewood-smoked bacon, roasted garlic aioli and an onion ring**

RANCHO DELUXE BURGER

Topped with Monterey Jack cheese, applewood-smoked bacon, lettuce, tomato, pickles and ranch dressing**



BEACH CLUB

Sliced roasted turkey and ham, Swiss cheese, applewood-smoked bacon, lettuce, tomato and Hellmann's® Real Mayonnaise on toasted country white bread

ISLAND CUBAN

Pulled pork, sliced ham, Swiss cheese, sliced pickles and mustard, pressed in a crusty Cuban loaf

HOMEMADE KEY LIME PIE

Our signature key lime pie made from scratch daily (get yours while they last!)

HOMEMADE COCONUT BREAD PUDDING Our homemade coconut bread pudding baked until

golden brown and served with vanilla ice cream and a caramel drizzle

MOLTEN CHOCOLATE BUNDT CAKE

Chocolate bundt cake with a molten chocolate center, served with vanilla ice cream and topped with a chocolate and caramel drizzle

ASK YOUR SERVER FOR ADDITIONAL DESSERT OFFERINGS.



RED BULL • SUGAR FREE RED BULL TROPICAL RED BULL • COCONUT BERRY RED BULL

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